

MINI SERVES (STUZZICHINI)

Marinated Olives - \$6

Ciabatta - \$5

Served with olive oil

Garlic Bread - \$9

Soup of the Day - \$14

Hot Italian Cacciatore Sausage - \$18

Served with fetta, olives and char-grilled ciabatta bread

Antipasto Misto (2 or 4) - \$30/\$60

Tagliatina Di Manzo - \$19.5

Slices of angus beef layered with parmesan shavings, rosemary perfumed oil and seasonal vegetables

Fritto Misto - \$20

Prawns, calamari and scallops dusted with flour and lightly fried

Duo of 3 Seared Scallops and 3 Grilled Prawns - \$35

Served on a celeriac puree with crispy pancetta, pistachio dust and asparagus

Calamari Fritti - \$16

Calamari dusted with flour and lightly fried

MENU	ENTRÉE	MAIN COURSE
Gnocchi Di Patate House made gnocchi tossed through a light cherry tomato and basil sauce with parmesan	\$25	\$30
Fettuccine Norma House made fettuccine with fresh tomato sugo served on a bed of eggplant with caprino cheese	\$24	\$29
Pappardelle House made long pasta, served with a braised lamb shoulder and porcini mushroom	\$25	\$30
Ravioli Di Anatra Filled with duck meat, cream and mushroom sauce	\$25	\$32
Risotto Allo Zafferano Prawn, scallops and calamari risotto flavoured with saffron and garnished with mussels	\$27	\$34
Fish of the Day Grilled fillet of fish served with seasonal vegetables	\$27	\$38
Guazzetto Di Pesce Medley of seafood, served in a light tomato seafood sauce		\$39
Fillet of Beef Charcoal grilled with herbs and red wine reduction, served with seasonal vegetables	\$30 <i>150 Grams</i>	\$42 <i>220 Grams</i>
Spatchcock Chicken Marco Polo Style With a soy and chilli sauce Served with potatoes and seasonal vegetables		\$35

SIDE DISHES

- Fries, rosemary, lemon salt and aioli - \$9
- Pear, pecorino and rocket salad - \$9/\$17.5
- Duck fat roasted potato gremolata - \$12
- Broccoli with pancetta, lemon vinaigrette, sultanas and toasted almonds - \$12